



FRANCIACORTA BRUT S.A.

VITGRAPE: CHARDONNAY
ALCOHOL: 12.00% VOL.
TOTAL ACIDITY: 6.70 G/L
DRY EXTRACT: 22.50 G/L
PRESSURE: 5.40 BAR
REDUCING SUGARS: 3.10 G/L

FRANCIACORTA BRUT S.A. IS PRODUCED EXCLUSIVELY WITH CHARDONNAY GRAPE AND IT IS REFINED IN BOTTLE ON THE YEASTS FOR A PERIOD NOT LESS THAN 20 MONTHS ACQUIRING GRADUALLY AN INTENSE BOUQUET AND A DELICATE FINE AND ELEGANT PÉRLAGE. ONLY THE BEST GRAPES ARE CHOSEN AND BEFORE BOTTLING THE WINE, WE ASSEMBLE BASE WINES THAT COME FROM DIFFERENT VINTAGES. THIS ALLOW US TO OBTAIN A PRODUCT THAT HAS A RIGHT BALANCE BETWEEN ACIDITY AND SUGAR (S.A. MEANS SENZA ANNATA THAT IN ENGLISH IS WITHOUT VINTAGE). IT IS AN HARMONIOUS WINE, SAVOURY AND WITH BREAD CRUST SMELL. IT SHOULD BE SERVED AT 7 DEGREES WITH FIRST COURSES DISHES (RISOTTO AND PASTA) AND SECOND COURSES DISHES.

FRANCIACORTA PRODUCED WITHOUT USING SUGAR, BUT ONLY WITH THE GRAPE SUGAR THAT COMES FROM RIPE GRAPES. WE USE THIS GRAPE MUST PRODUCED BY OUR WINERY FOR THE SECOND FERMENTATION AND DURING THE DISGORGING.

